

Glühwein

Also Known As

Spiced Wine

Course

Beverage

Yield

750 milliliters +

Type of Food

Beverage

Main Ingredient

Wine

Comments

The english translation of Glühwein is "glow wine". This is because of the effect it has on the drinker. It warms and definitely gives you a glow you can feel.

Prep Time 25 minutes

Cooking Time 25 minutes

Ethnic Origin German

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature

Grease Pan? Yes

Measure

Ingredient

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Ingredient

1	759 ml. bottle dry red wine
.25 cup	sugar
.25 cup	slivered almonds
.25 cup	raisins
1 Tbs.	Anisette liqueur
1	cinnamon stick broken in half
4	cloves, whole
.25 tsp.	finely grated lemon peel (packed)
.25 tsp.	finely grated orange peel (packed)
1	vanilla bean split lengthwise

Instructions

Combine wine, sugar, raisins, almonds, anisette, cinnamon stick, cloves, lemon peel, and orange peel in heavy large sauce pan.

Scrape in seeds from vanilla bean, add bean.

Bring to boil, stirring until sugar dissolves.

Reduce heat and simmer 15 minutes to blend flavors.

Can be made a day ahead.

Cool, cover, and chill.

Bring to a simmer before serving.